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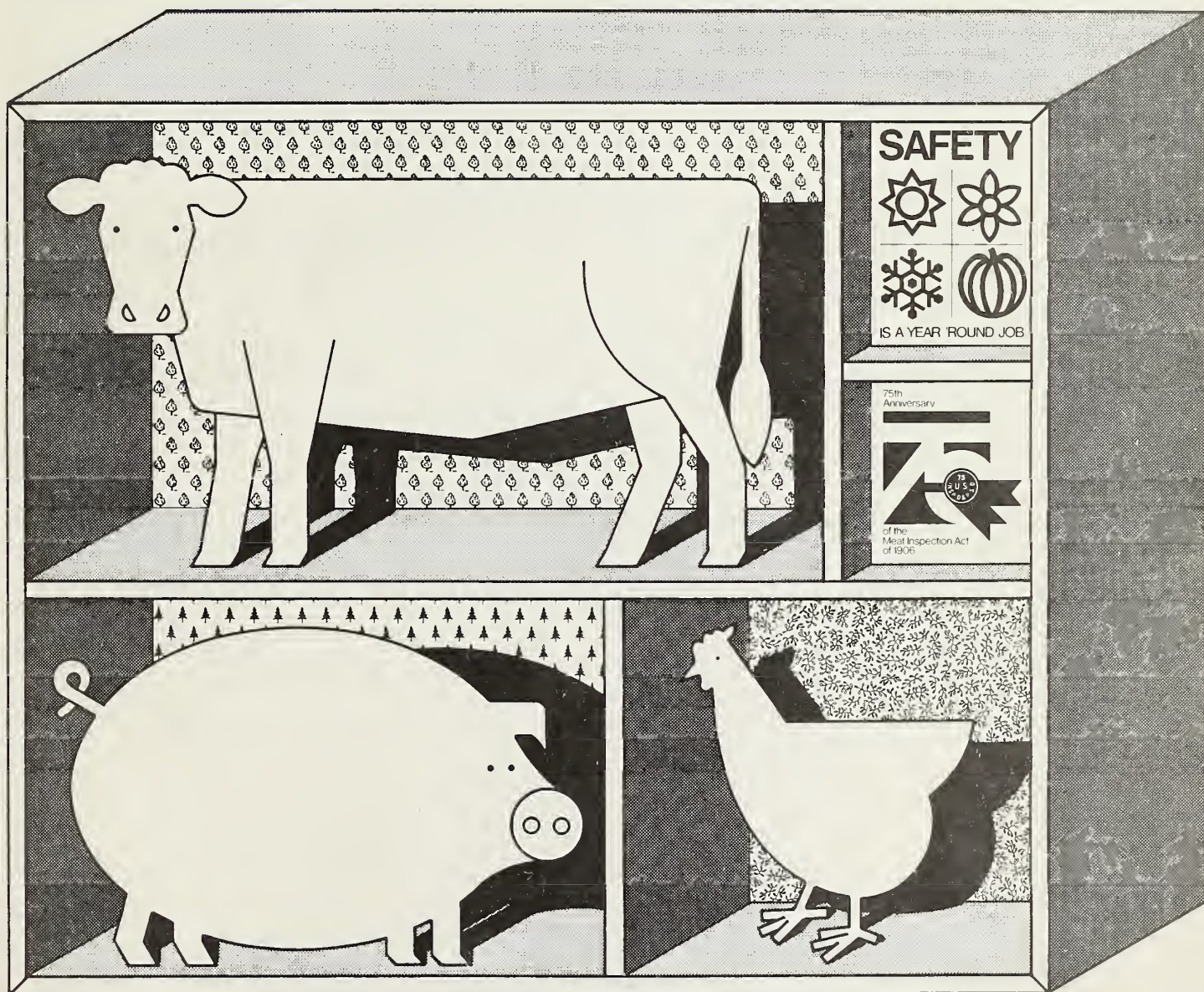
Food Safety
and Inspection
Service

Meat and Poultry
Inspection
Program

November 1981

U.S.D.A.
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FOOD SAFETY INSPECTION
SERVICE RECORDS

Issuances of the Meat and Poultry Inspection Program





UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

November 1981

CHANGE: 81-11

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
191 through 198	191 through 198	81-11
261-1 through 261q	261-1 through 261q	81-11

Bulletins Cancelled

Changes on pages 261-1 through 261q cancel MPI Bulletins 80-58 and 80-64.

Pen-and-Ink Changes

Page 261v, section 22.81(1), paragraph 2, line 1 should read as follows:

"In lieu of trichinae treatment stated".

serve a useful purpose. Do not indiscriminately request laboratory analysis.

13. Include name of product as it will be labeled and list of ingredients in descending order of predominance. When proprietary mixtures are sampled, record list of ingredients as they are on shipping container, name and address of manufacturer, and purpose for which the material is intended. Also, include any information of value to the analyst and requests for additional information.

When a sample is sent to the laboratory for a special purpose, a notation must be made on laboratory form to that effect, or bear reference to correspondence indicating need for such request.

14. When analysis is requested for sample other than meat and meat food product, the laboratory will check whether the sample is in compliance.

15-20. For laboratory use only.

Tear Strip. The inspector shall (1) record type of product, date, brief nature of request (protein, moisture, added water, fat, etc.), retain tag number if product is retained, and signature; (2) remove and attach original to sample with rubber band (Pre-printed sample number and type of product must be legible without removing the tear strip.); (3) retain second copy in inspector's office until laboratory results are received, then discard (if desired); (4) not separate other copies from MP Form 22 (or tear strips).

Reverse side, 24-26--self-explanatory.

(a) Mailing to Laboratory.

Place remaining copies in a plastic bag to prevent leakage stains.

Pack them in shipping container with sample, and avoid form wrinkling.

To facilitate laboratory's return of the form, enclose a franked, self-addressed envelope.

(b) Distribution of Returned Forms

(1) Nonviolations. Laboratory checks "In Compliance" box in block 14 for all products, and sends copies 1 and 2 to inspector. Inspector sends copy 2 to area supervisor.

(2) Violations. Laboratory checks "Action by Inspector" box in block 14, and sends copies 1, 2, and 4 to inspector. Inspector evaluates the report; takes action according to tolerance guidelines in Part 18; completes items 24 through 26 on the back of copies 1, 2, and 4; sends copy 2 to area supervisor, copy 4 to regional office, and files copy 1. Circuit supervisor initials copy 1 if he concurs with action taken. Area supervisor initials copy 2 if he concurs with action taken, and files this copy.

20.10 MP FORM 23

See Chart 20.1. The inspector completes all six copies when submitting objective or selective phase specimens for biological residues. Mail copy five (confirmation copy) to regional or area office as instructed by RD. If a confirmation copy is not requested by regional office, leave copy five intact and submit with specimen. Attach four to sample. Enclose a self-addressed envelope to facilitate the laboratory's return of MP 23.

Print, type, or check all applicable entries as follows:

1. Name of State and number in lieu of circuit.

2-5. See MP Form 22.

6. Self-explanatory.

7. Self-explanatory.

Enter country name, code, establishment number, custom entry number, and MP 410 number.

8. When livestock or poultry originate from a premise with a history of biological residue violation and are being resampled under Selective Phase, also enter in the Ante-Mortem and

Post-Mortem Remarks space of 16 "re-sample notification Nos. 1 or 2," as applicable.

9. Enter control number for objective phase samples. Enter N/A unless specimens are submitted because of a special project. Identify special projects by name or number.

10. Enter N/A unless the specimen is one of a series submitted because of a study made of a particular lot, flock, or herd. If specimen is one of several in a series, place sample number (preprinted number) of previous specimen in this block.

11. Enter animal species or poultry class and code as listed below:

Cattle - 01	Young
Calves - 02	Chickens - 21
Sheep - 03	Turkeys - 22
Goats - 04	Ducks - 23
Swine - 05	Geese - 24
Horses - 06	Fowl - 25
Other - 08	

12. When submitting specimens for biological residue analysis, enter approximate age of animal or bird.

13. Enter sex of animal or bird. Check in all specimens sent for biological residues. M and F indicate male or female. N indicates neuter (steer, barrow, etc.).

14. Check appropriate box. Each request for a specific test, analysis, etc., requires a separate MP 23.

Should more than one MP 23 be completed, enter sample number (preprinted number on upper right corner of the form) of related specimens in No. 10, "Related Sample No's."

15. Check appropriate box indicating tissue submitted. If specimen is not listed, check box 06. Do not make any entries in this block when submitting samples from imported product.

16. Use when submitting samples from imported product for biological residues.

Enter product name under ante- and post-mortem remarks, and product code

under "Code." See Part 27 for import product codes. When product is retained pending laboratory results, enter such information in this block. If the laboratory results are to be telephoned or wired collect to the plant, include name, address, and phone number of plant where product is held or where inspector can be reached.

17. When submitting specimens for diagnostic purposes, the veterinarian shall enter his clinical diagnosis. This information is helpful to the pathologist.

18. Self-explanatory.

19-25. For laboratory use, except "Control Total (19)" to be entered by Automated Data Processing (ADP).

20.11 FSIS FORM 9300

FSIS Forms 9300 Series (Ante-Mortem and Post-Mortem Inspection Summary) are weekly reports of slaughter inspection actions and dispositions. They are used as source documents for information entered in the automated MPI data file to produce livestock disease reports and statistical summaries of slaughter inspection activities. Each form is a summary of information recorded on the daily MP Form 403-6 (see 20.12) and related reports and worksheets.

(a) General Instructions

The inspector must prepare an FSIS Form 9300 in duplicate for each species slaughtered for the week ending each Saturday.

(1) "No Kill" Report. If a species is normally slaughtered by the establishment but is not slaughtered during the reporting week, complete only the heading line (see 22.11(b)(1)) and write "No Kill" across the face of the form.

(2) Slaughter Operations.

(i) Intermittent. If a plant discontinues or suspends slaughter of a species for an extended period of

* time, submit one "No Kill" report at
 * the beginning of the inactive period.
 * Write across the face of the form
 * "discontinued until ____" and the
 * estimated date slaughter will resume.
 * To begin reporting again, complete an
 * appropriate FSIS Form 9300 at the end
 * of the first week of slaughter and
 * resume normal reporting.

* (ii) Withdrawn. If Federal inspection
 * is withdrawn from the establishment,
 * submit a "No Kill" report and
 * write across the face of the form "in-
 * spection withdrawn ____" and the date
 * officially withdrawn.

* **(b) Completing the Forms.**

* See Exhibits B, C, and D. FSIS Form
 * 9300 is divided into seven sections:
 * 1. Heading; 2. Specimens collected;
 * 3. Livers condemned; 4. Signature;
 * 5. Disposition of retained carcasses;
 * 6. Ante-mortem condemned; and
 * 7. Special survey.

* **(1) Heading.**

* a. Week ending. Enter Saturday's
 * date for the reporting period.

* b. Plant Number. Enter the official
 * establishment number designated
 * in block 2 of MP Form 451, Grant of
 * Inspection.

* c. Region and Postal State. Use
 * postal code for State, i.e., CA for
 * California; NY for New York.

* d. Species. Check the species
 * being reported. Report mules and
 * horses as equine. Buffalo, rein-
 * deer, and other species should be
 * specified in the block marked "other"
 * on FSIS Form 9300-4.

* e. Total Hours. Add the figures
 * in the total hours blocks on the daily
 * MP Form 403-6 for the species report-
 * ed and enter the total hours for the
 * week to the nearest $\frac{1}{4}$ hour.

* f. Total Head Slaughtered by Class.
 * For cattle enter weekly totals of
 * 1. Bulls and stags, 2. Steers,
 * 3. Cows, and 4. Heifers on FSIS
 * Form 9300-1.*

For Swine enter weekly totals* of
 1. Barrows and gilts, 2. Sows, and 3.
 Boars and stags on FSIS Form 9300-2.

For sheep enter weekly totals* of
 1. Mature sheep, 2. Lambs and year-
 lings, and 3. Goats on FSIS Form
 9300-3.

*These totals can be obtained from
 plant management records.

(2) Specimens collected. Record the
 total number of blood samples col-
 lected for brucellosis testing. Using
 the appropriate block, indicate
 whether these were collected by an
 inspector or by a contractor. Special
 blood collections are reported in the
 "other" block. Record the number of
 tuberculosis and residue specimens
 submitted in the appropriate blocks.
 Report routine histopathological and
 parasitic specimens submitted in the
 "other" block.

(3) Livers Condemned. Add the
 entries in each block of the "livers
 condemned" section of MP Form 403-6
 and enter each total in the corre-
 sponding block of FSIS Form 9300.

(4) Signature. Each FSIS Form 9300
 must be signed by the preparing
 official.

(5) Disposition of Carcasses. From
 the daily MP Form 403-6 enter the
 total number of dispositions recorded
 for each disease or condition as
 coded. Enter each total in the appro-
 priate block or column according to
 class where indicated. Dispositions
 of carcasses retained pending labora-
 tory results shall be reported for the
 week the results are received.

(6) Ante-mortem Condemned. Enter
 the total number of animals condemned
 for CNS disorders, tetanus, pyrexia,
 moribund, and deads in the appropriate
 blocks. This section of FSIS Form
 9300 is used to report animals con-
 demned on ante-mortem for diseases
 that, when diagnosed, always result in

ANTE MORTEM AND POST MORTEM INSPECTION SUMMARY (Cattle/Calves)	REGION AND POSTAL STATE 2-CA	WEEK ENDING		PLANT NO. 38	SPECIES 10 <input checked="" type="checkbox"/> Cattle 20 <input type="checkbox"/> Calves	TOTAL HOURS 40	TOTAL HEAD SLAUGHTERED			18 - HEIFERS 1500
		MO: 1	DA: 31				YR: 81	11 - BULLS AND STAGS 450	12 - STEERS 3750	
<div style="display: flex; justify-content: space-around; font-size: 24px; font-weight: bold;"> 1 2 3 4 5 6 </div>										

HOW TO PREPARE REPORT HEADING - FSIS FORM 9300-1

- ① Enter Region and Postal State. For example, 2-CA is the code for the Western Region (2) and California (CA).
- ② Enter Saturday date for end of week covered by report. Use numbers only; (e.g., for week ending January 31, 1981, the entry is 1/31/81).
- ③ All completed forms must contain the official plant number as designated in item 2 of MP Form 451, Grant of Inspection. An incorrect or illegible plant number will result in forms being returned to the inspector for necessary correction.
- ④ Check the name of species being slaughtered. Buffalo or reindeer, as well as other species not listed on FSIS Forms 9300-1, 9300-2, and 9300-3, should be specified under "other" on FSIS Form 9300-4.
- ⑤ Enter Total accumulated plant production time (time plant spent slaughtering animals covered by Federal inspection) for the reporting week. Total hours to nearest ¼ hour; e.g., 26 hours and 40 minutes should be reported as 26-3/4 hours.
- ⑥ NOTE: FSIS Form 9300-1 is categorized into classes of animals slaughtered. This information is extremely important for determining appropriate denominators in epidemiologic and investigational studies of slaughter populations. Obtain these totals at the end of each week from plant management records. Enter totals in the appropriate blocks.

Region Codes: Western - 2, Southwestern - 3, North Central - 4, Southeastern - 5, Northeast - 6.
Headquarters, Washington, DC is Region 1.

- ① Self explanatory.
- ② Cattle and Calf livers - report total number of individual livers condemned by cause.
- ③ Report each disease or condition found.
- ④ Report disposition of animals by class (e.g., Steers, Heifers, Cows, etc).
- ⑤ Do not duplicate. If carcass is condemned for multiple reasons, report only under most justifiable condition.
- ⑥ Certain foreign and domestic conditions are reported here. See instructions - "Specific Diseases".
- ⑦ Report each condemned carcass only once for major disease or condition, see instructions - "Ante-Mortem Condemned".
- ⑧ Special survey will be used only when specific information is requested.

ANTE MORTEM AND POST MORTEM INSPECTION SUMMARY (Cattle/Calves)		REGION AND POSTAL STATE		WEEK ENDING			PLANT NO.	SPECIES	TOTAL HOURS	TOTAL HEAD SLAUGHTERED				
		2-CA		MO:	DA:	YR:	38	10 <input type="checkbox"/> Cattle <input type="checkbox"/> Calves	40	11-BULLS AND STAGS	12-STEERS	13-COWS	14-HEIFERS	15-CALVES
				1	31	81				450	3750	710	1500	
SPECIMENS COLLECTED														
BLOOD	CODE NO.	TOTAL	TISSUE	CODE NO.	TOTAL	DISEASE OR CONDITION	CODE NO.	TOTAL	DISEASE OR CONDITION	CODE NO.	TOTAL	DISEASE OR CONDITION	CODE NO.	TOTAL
Brucella Inspector	601		Tuberculosis	811	5	Abcess	701	435	Degenerative Condition	704		Other Parasitic Cond.	707	137
Brucella Contractor	602	125	Residue	812	30	Carotenoids	702		Diatoms	705	41	"Sawdust"	708	8
Other	603		Other	813		Cirrhosis	703		Melanosis	706		Telangiectasis	709	
LIVERS CONDEMNED														
DISEASE OR CONDITION Emaciation Miscellaneous: Degen. & Dropic Cond. Actinomycosis/Actinobacillosis Coccioid Granuloma Miscellaneous Infectious Diseases Arthritis Mastitis Metritis Nephritis/Pyelitis Pericarditis Peritonitis Pneumonia Miscellaneous Inflammatory Diseases Carcinoma Epithelioma Malignant Lymphoma Sarcoma Miscellaneous Neoplasms Abscess/Pyemia Septicemia Toxemia Contamination Icterus Injuries Pigment Conditions Myiasis Skin Conditions General Miscellaneous Uremia Residue Other Reportable Diseases Cysticercosis Miscellaneous Parasitic Conditions Eosinophilic Myositis Tuberculosis-Non Reactor Tuberculosis-Reactor														
11-BULLS AND STAGS PASSED RESTRICTED CONDEMNED 12-STEERS PASSED RESTRICTED CONDEMNED 13-COWS PASSED RESTRICTED CONDEMNED 14-HEIFERS PASSED RESTRICTED CONDEMNED 15-CALVES PASSED RESTRICTED CONDEMNED														
DISEASE OR CONDITION Deads Mortbuid Pyrexia Tetanus Central Nervous System Disorders														
SPECIAL SURVEYS (LEAVE BLANK UNLESS SPECIFIC INFORMATION IS REQUESTED)														

The following unlisted diseases or conditions shall be reported under indicated codes on Form FSQS-9300:

UNLISTED DISEASE OR CONDITION	CODE NO.	UNLISTED DISEASE OR CONDITION	CODE NO.	UNLISTED DISEASE OR CONDITION	CODE NO.
Adenocarcinoma	301	Equine Encephalitides	900	Orchitis	299
Adenoma	399	Ergot Poisoning	299	Organic Phosphorus	
Adrenal Gland Tumor	399	Erythema	299	Insecticide Residue	609
African Horse Sickness	900	Exostosis	699	Osteitis	299
African Swine Fever	900	Fat Necrosis	699	Osteomyelitis	299
Agonal Hemorrhages	699	Fibroma	399	Pale Muscle Tissue	
Anaphylactic Reaction	699	Fistula	501	of Swine	699
Anaplasmosis	499	Foot and Mouth Disease	900	Papilloma	399
Anemia	099	Fracture	605	Pentastomiasis	499
Aneurysm	699	Fungicide Residue	609	Periarthritis Nodosa	299
Ankylosis	699	Gall Bladder Tumor	399	Periostitis	299
Anthelmintic Residue	609	Gangrene	299	Phlebitis	299
Anthrax	900	Glanders	900	Photosensitization	611
Antibiotic Residue	609	Goiter	699	Piroplasmiasis	499
Arsenicals	609	Granulosa-cell Tumor	399	Placenta, Retained	204
Arteriosclerosis	099	Hemangioma	399	Pneumonitis	208
Ascites	099	Hematuria	699	Polioencephalomalacia	299
Asphyxia	699	Hemochromatosis	607	Porphyria (Pink Tooth)	607
Atelectasis	699	Hemoglobinuria	699	Proctitis	299
Balanitis	299	Hepatization Pulmonary	208	Prolapse (rectal, uterine, vaginal)	299
Blackleg	199	Hepatosoma	399	Prophylactic Residue	609
Blue Tongue	900	Herbicide Residue	609	Pseudorabies (Aujeszky's Disease)	900
Bovine Contagious Pleuropneumonia	900	Hernia	699	Pyelonephritis	205
Bovine Rhinotracheitis	199	Hog Cholera	900	Pyometra	204
Brisket Disease	099	Hydrocephalus	099	Rabies	900
Bronchitis	299	Hydronephrosis	099	Rhinitis	299
Bursitis	299	Hydrothorax	099	Rinderpest	900
Calcification	299	Hyperkeratosis	611	Sarcosporidiosis	499
Calculi	299	Hyperplasia	299	Scabies	900
Calf Diphtheria	199	Hypoderma Sp.	499	Scrapie	900
Carbamate Insecticides	609	Induration	299	Sheep Pox	900
Chlorinated Hydrocarbon Insecticide Residue	609	Infarct	299	Sinusitis	299
Chronic Granulomatous Disease of Swine	303	Influenza	199	Soft Fat of Swine	699
Cirrhosis	299	Iron Residue (Injectable)	609	Steatitis	299
Clay Pigeon Poisoning	503	Johne's Disease	199	Steatosis	699
Coccidiosis	499	Joint-Ill	199	Stephanurus dentatus	499
Contagious Ecthyma	900	Keratitis	299	Stomach Worm	499
Copper Poisoning	503	Laminitis	299	Stomatitis	299
Corneal Dermoid	399	Leptospirosis	199	Streptothricosis	199
Cystitis	299	Listerellosis	199	Sulfa Residue	609
Cysts, Congenital	699	Lumpy Skin Disease	900	Swine Fever	900
Defective Stick Wound	699	Lungworms	499	Swine Vesicular Disease	900
Delayed Evisceration	602	Lymphoblastoma	303	Teratoma	399
Demodectic Mange	611	Lymphocytoma	303	Teschen Disease	900
Dermatitis	611	Lymphoma	303	Therapeutic Residue	609
Diamond Skin	611	Lymphosarcoma	303	Thorny Headed Worm	499
Diethylstilbestrol	609	Malignant Melanoma	399	Thrombi	299
Distomiasis	499	Melanoma	399	Thrombo-Meningo- Encephalo-Myelitis	199
Dourine	900	Melanosis	607	Thymoma	399
Dropsy	099	Mesenteric Emphysema	699	Tranquilizer Residue	609
Echinococcosis	499	Mesothelioma	399	Ulcer	299
Edema	099	Metallic (Heavy Metal) Poisoning	503	Urticaria	611
Embryonal Nephroma	399	Mucormycosis	199	Vaginitis	299
Empyema	501	Nasal Granuloma	399	Vesicular Diseases	900
Endocarditis	299	Neoplasm	399	White Muscle Disease	099
Enteritis	299	Nerve Sheath Tumor	399	White Spotted Kidneys of Calves	205
Eperythrozoonosis	499	Ochronosis	607		
		Oesophagostomiasis	499		
		Omphalophlebitis	299		

* condemnation. Ante-mortem condemned
 * animals resulting from other causes
 * are reported in the appropriate block
 * in the "disposition of retained
 * carcasses" section with post-mortem
 * condemned carcasses.

* (7) Special Survey. This section is
 * reserved for special probability
 * sample surveys which will give pre-
 * dictable estimates of incidence and
 * prevalence levels of a disease/con-
 * dition. The special survey section
 * will only be used when specific infor-
 * mation is required to monitor certain
 * disease problems for a given period of
 * time. "Instructions" for completing
 * the special investigational surveys
 * are indicated. Leave blank unless
 * specific information is requested.

* (c) Distribution.

* Original: Mail to:
 Data Services Center
 * Meat and Poultry Inspection, FSIS
 * U. S. Department of Agriculture
 * 210 Walnut Street, Room 791
 Des Moines, IA 50309
 * Duplicate: Retain with supporting
 * documents in the inspector's file.

20.12 MP FORM 403.6

See Chart 20.1. This form is used
 to (1) document the disposition
 actions on retained carcasses, (2)
 provide the primary information for
 * FSIS Form 9300 series; and (3)
 report the slaughter of tuberculo-
 sis "suspects" or "exposed," tuber-
 culosis reactors, and animals found
 to have certain reportable diseases.
 After carcass disposition, entries
 should be made as soon as possible.

(a) Completing the Form

See Exhibits F and G. An MP Form
 403-6 is prepared each day for each
 species slaughtered. Except for
 special reports (see 20.12(c)),
 make an original only.

(1) Total Hours. Calculate
 elapsed time from start to end of
 kill and subtract breakdown, coffee

breaks, lunch periods, changeover
 times from one species to another,
 and similar production delays of 5
 or more minutes. Round off the
 total to the nearest $\frac{1}{4}$ hour; e.g.,
 record 7 hours and 40 minutes as
 7 $\frac{3}{4}$ hours.

(2) Carcass Disposition. The
 post-mortem disposition of U.S.
 suspects, carcasses condemned,
 carcasses passed with restriction
 (passed for cooking, passed for
 refrigeration, or passed for use in
 cooked, comminuted product only),
 and any carcass retained pending
 laboratory findings must be indivi-
 dually recorded in the narrative
 section (top half of the form). All
 other carcass dispositions may be
 tallied in the "Unlisted Tags . . ."
 section.

a. U.S. Suspects. Record the sus-
 pect tag number and retained tag num-
 ber in their respective columns. For
 "untagged" suspects, write the retain-
 ed tag number across both columns.
 Name the disease or condition (diag-
 nosis). If the carcass was condemned
 or passed with restriction, describe
 the lesions and their extent. If the
 carcass was passed, a detailed de-
 scription is not required. Mark the
 appropriate disposition block as indi-
 cated on the form. Enter the appro-
 priate code number for the disposition
 of carcass (see e. below). Enter the
 type of animal by class code number
 (see Exhibit F).

b. Regular Kill Condemned or Passed
 with Restriction. Record the retained
 tag number in the "retain" column.
 Record the primary diagnosis and de-
 scribe the lesions. In lieu of word
 description, entries for tuberculosis
 or caseous lymphadenitis may be coded
 using the key at the top of the form
 to describe the location and extent
 of lesions. Mark the appropriate dis-
 position block and enter the code
 number for the condition and the code
 number for the class type.

*
*
*
*

*
*
*

c. Retained Pending Laboratory Findings. Record the tag number(s) in the appropriate column and write a description of conditions, and the statement "retained pending laboratory findings." In addition write "see 6-35" if the carcass was retained for suspected nonreactor tuberculosis and lesions were submitted to VSL. Leave the disposition and code number blocks blank. On the day laboratory findings are received and disposition is made, repeat the tag number(s) and descriptive entries on the MP Form 403-6 for that day. Write the laboratory findings and diagnosis and mark the appropriate disposition block.

* Enter the code number and class code number in the appropriate column.

d. Nonsuspects - Passed without Restriction. Tally the disposition in the appropriate block in the "Unlisted Tags . . ." section. Several blank blocks are provided to record conditions not preprinted in this section. Total each block at the end of the day. Include in each total food inspector dispositions such as cervical abscesses and localized cervical or mesenteric swine tuberculosis.

e. Code Numbers. Each disposition entry must be given a code number so the data can be reported on the weekly summary (FSIS Form 9300). The code number must be one that appears on the FSIS Form 9300 because there are no provisions for modifying blocks on that form. To determine the appropriate code number, first examine the FSIS Form 9300 to see if the diagnosis is listed in the "disease or condition" columns on the form. If it is not listed, refer to 20.11, Exhibit E. If the diagnosis is not listed on Exhibit E, choose the code number from FSIS Form 9300 that best classifies the diagnosis. The requirement to assign a code number compatible with data processing needs should not influence the veterinarian's diagnosis or narrative description. Code numbers for

"class" of slaughtered animals will provide age approximations and sex of each carcass for which a disposition was made. FSIS Form 9300 categorizes cattle, swine, and sheep into classes with their respective code numbers as follows: Cattle - bulls and stags (11), steers (12), cows (13), heifers (14). Swine - barrows and gilts (51), stags and boars (52) and sows (53). Sheep - mature sheep (31), lambs and yearlings (32).

f. Multiple Conditions. The data on MPI slaughter reports is intended to reflect an accurate record of the incidence of diseases encountered. If multiple conditions are found in a carcass, record them as follows:

Related conditions. Enter the code for the primary condition only. For example, for a carcass with epithelioma and associated cachexia, describe the eye lesions and the cachexia in the narrative, but record only Code 301 (epithelioma) plus class code number.

Unrelated conditions. Enter the code for each condition. If the carcass was condemned or passed with restriction, enter only the code for the primary condition in the narrative section and tally the other conditions found in the "Unlisted Tags . . ." section. For example, a carcass condemned for extensive epithelioma also had a leg fracture. Enter Code 302 in the narrative section and tally one Code 605 (injury) in the "Unlisted Tags . . ." Section. A carcass can be reported as condemned only once.

(3) Livers Condemned. Record condemned livers from cattle, calves, and equines by number and cause in the appropriate block. Record condemned livers from sheep, goats, or swine by weight (all causes combined) under Code 798. Unless a scale weight is available, calculate the number of pounds condemned by multiplying the number of livers condemned by an average weight factor (sheep and goats $1\frac{1}{2}$

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND QUALITY SERVICE MEAT AND POULTRY INSPECTION PROGRAM										DATE MO / DAY / YR NOV / DAY / 41		EST NO 38				
DAILY DISPOSITION RECORD										SPEEDS Cattle		TOTAL HOURS 7 1/4 (1)				
KEY										CHAIN SPEED PER HOUR						
<input checked="" type="checkbox"/> Slight <input type="checkbox"/> Well-Marked <input checked="" type="checkbox"/> Extensive <input type="checkbox"/> A. A. U. <input type="checkbox"/> M. M. M.																
TAG NO		CERVICAL	BRONCHIAL	MEDIASTINAL	LUNGS	PLEURA	PORTAL	MESENTERIC	LIVER	SPLEEN	OTHER LESIONS	CONDITION	DISPOSITION IF GOOD IF REST IF COND	CODE NO	CLASS	
4-3416	1441	Pericarditis, acute, fibrinous, ext.											X	206	11	(2)
3417	1442	Fracture											/	605	12	(3)
	1443	Actinomycosis											/	101	12	(4)
	1444	Epithelioma, eye and Fracture, tibia											/	302	12	(5)
	1446	Pneumonia, acute, extensive, body lymph nodes enlarged, kidneys petechiated											X	208	13	(6)
	1451	Eosinophilic myositis, extensive all muscles.											X	202	11	(6)
	1456	Cysticercosis, dead cyst masseter. Passed Refrig.											/	401	14	(7)
	1459	Thoracic granuloma at bronchial l. n.														(8)
		Retained pending laboratory findings. See V.S. Form 6-35														(9)

CONTRACTOR		OTHER		OTHER		TITLE	
OTHER	925	OTHER	955				
SIGNATURE				TITLE			

MP FORM 403-6

SAMPLE REPORT (Top half)

SAMPLE KEY:

- (1) Total Hours=elapsed production time (inspected animals) minus delays of 5 minutes or more. Round off to the nearest 1/4 hour.
- (2) U. S. Suspect - condemned.
- (3) U. S. Suspect - passed.
- (4) "Untagged" Suspect.
- (5) Multiple Conditions (unrelated). The epithelioma (302) is recorded here. The fracture (605) is recorded as one carcass passed in "unlisted tags" section. See Exhibit G. Code 605.
- (6) "Regular kill" condemned.
- (7) Passed with restriction (mark all restricted carcasses in "restrict" column.
- (8) Carcass retained pending laboratory findings (Leave Code No. Blank).
- (9) Class (Sex) - enter class code number for each retained carcass, i.e., Bull Stags (11), Steer (12), Cows (13), Heifers (14), Calves (20).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION PROGRAM						DATE	EST NO
DAILY DISPOSITION RECORD						SPECIES	TOTAL HOURS
KEY: <input checked="" type="checkbox"/> Slight, <input type="checkbox"/> Well-Marked, <input checked="" type="checkbox"/> Extensive, <input type="checkbox"/> A Acute, <input type="checkbox"/> M Miliary.							
TAG NO	CERVI	BRON	MEDIA	LUNGS	PLEURA	PORTAL	DISPOSITION

UNLISTED TAGS OF CARCASSES PASSED WITHOUT RESTRICTION						LIVERS CONDEMNED 4					
CAUSE OF RETENTION	CODE	TOTAL CARCASSES PASSED	CAUSE OF RETENTION	CODE	TOTAL CARCASSES PASSED	DISEASE OR CONDITION	CODE NO	TOTAL	DISEASE OR CONDITION	CODE NO	TOTAL
ARTHRITIS LOCAL	201		BRUISES INJURIES	605	' 1 3	ABSCCESS	701	18	MELANOSIS	706	
ABSCCESS CERVICAL	501		PNEUMONIA	208	" 2	CAROTINOSIS	702	2	OTHER PARASITIC CONO.	707	
ABSCCESS OTHER	501		CONTAMINATION	602	" 3	CIRRHOSIS	703		"SAWDUST"	708	
<i>Nephritis</i>	205	" 2 1				DEGENERATIVE CONDITION	704		TELANGIECTASIS	709	4
<i>Nerve Sheath Tumor</i>	399	' 1 2				DISTOMA	705	2	MISCELLANEOUS	799	
						SHEEP / GOATS / SWINE			CODE NO 798	NO. OF POUNDS	
SPECIMENS COLLECTED						ANTE-MORTEM CONDEMNED					
BLOOD	CODE NO	TOTAL	TISSUE	CODE NO	TOTAL	DISEASE OR CONDITION	CODE NO	TOTAL	DISEASE OR CONDITION	CODE NO	TOTAL
BRUCELLOSIS INSPECTOR	801		RESIDUE	812		DEADS	603		PYREXIA	608	
BRUCELLOSIS CONTRACTOR	802		TUBERCULOSIS	811		MORBUND	606		TETANUS	105	
OTHER	803		OTHER	813		CNS DISORDERS	601		<i>Epithelioma</i>	302	' 1 5
SIGNATURE <i>U.S. Signature</i>						TITLE <i>SVMD</i>					

Part 20
SAMPLE REPORT (Bottom half)

EXAMPLE KEY:

- ① Routine "write-in" condition (Code No. from FSIS FORM 9300-1, -2, -3, or -4)
- ② "Write-in" Condition. (Code No. from Exhibit E.)
- ③ See Note 5, Exhibit F.
- ④ Cattle, Calves, Equine - report number of livers condemned for each cause.
Swine, Sheep, Goat - report pounds condemned (all causes combined), Code No. 798.
Average weight factors: Mixed Swine - 3 pounds, Sows and Boars - 5 pounds, Sheep and Goats - 1½ pounds.
- ⑤ "Write-in" ante-mortem condemned. (Obtain Code No. from FSIS FORM 9300-1, -2, -3, or -4, or Exhibit E.)

* pounds, mixed swine 3 pounds, sows and boars 5 pounds). Round totals to the next whole pound; e.g., 45½ to be reported as 46.

(4) Ante-Mortem Condemned.

Record the total number of animals condemned for each cause in the appropriate block. If animals are condemned for reasons not found in this section, write the new condition and its code number in a blank space provided. The new code number selected must be one found in the "Disease or Condition" columns of FSIS Form 9300. Do not make duplicate entries. An animal can be recorded as condemned only once.

(5) Signature and Title. The MP Form 403-6 is signed by the preparing veterinary medical officer or, in his/her absence, by the designated inspector.

(b) Distribution

* Retain the MP Form 403-6 with the duplicate FSIS Form 9300 and related reports in the inspector's file.

(c) Special Reports

When certain conditions are encountered, a separate MP Form 403-6 must be prepared.

(1) Specific diseases. Certain foreign and domestic diseases have been identified as having special impact. These are African horse sickness, African swine fever, anthrax, blue tongue, bovine contagious pleuropneumonia, contagious ecthyma, dourine, equine encephalitides, foot-and-mouth disease, glanders, lumpy skin disease, pseudorabies (Aujeszky's disease), rabies, rinderpest, scabies, scrapie, sheep pox, swine fever (Hog cholera), swine vesicular disease, Techen disease, and vesicular diseases. Whenever livestock

are discovered with any of these diseases, do the following:

a. Notify the nearest Veterinary Services official (field veterinarian or veterinarian in charge) by collect telephone call.

b. Prepare a separate MP Form 403-6 in duplicate showing the disposition of affected animals or carcasses and the name of the official notified. Record the dispositions as Code 900 (other reportable diseases). File the copy and mail original to:

Industrial Engineering and
Data Services
MPITS/FSIS/USDA
Room 4912, South Building
Washington, DC 20250

*

*

(2) Tuberculosis Reactors. Prepare an MP Form 403-6 in triplicate to report the slaughter of tuberculosis reactors. Enter the reactor tag number in the "suspect" column and the MPI retained tag number in the "retain" column. If lesions are found, describe them by using the key at the top of the form; and if requested lesions are submitted to NVSL, indicate the samples submitted and the packing medium by entering "F" (formalin) and/or "B" (sodium borate) under the appropriate lesion key. If no lesions are found, write "no gross lesions found." The reporting code number for all tuberculosis reactors (with or without lesions) is code 107. Mail one copy to the Veterinary Services veterinarian in charge, one copy to the State animal disease control official in the State of origin of the slaughtered reactors. File the third copy with FSIS Form 9300.

*

*

(3) Tuberculosis "Suspects" or "Exposed". Prepare an MP Form 403-6 in duplicate. Record appropriate tag numbers, describe any lesions found or write "no gross lesions found," and mark the appropriate disposition block. If lesions are

* found, the code number is 106. If no lesions are found, leave the code number blank. Mail original to VS veterinarian in charge in the State of origin. File the copy.

(4) Brucellosis Reactors. The slaughter of brucellosis reactors is verified by returning a copy of VS Form 1-27 (Shipping Permit) to Veterinary Services. Do not record them on MP Form 403-6, unless they are retained for other cause; do not make reference that the carcass was a brucellosis reactor. The slaughter of brucellosis reactors should not be delayed for lack of identification or shipping permits. After slaughter, submit VS Form 1-68.

(5) Improperly Identified Reactors. When improperly identified tuberculosis or brucellosis reactors are received, complete VS Form 1-68. Reactors should be considered improperly identified when (1) "B" or "T" brand is missing or not visible on left jaw, (2) reactor tag is not present in left ear, or (3) the shipping permit (VS Form 1-27) was incorrect or did not accompany the animals. Distribute the VS Form 1-68 as indicated on the form.

20.13 MP FORM 404

See Chart 20.1. MP Form 404, Processing Operations at Official Establishments, is a weekly report of the pounds or units of various meat and meat food products prepared at establishments operating under Federal inspection. Exhibit H illustrates the form which includes a breakdown of products reported by category. MP Form 404 provides data on processing operations and information entered in the automated MPI processing inspection data file which is used to produce management reports and statistical summaries on processing inspection activities as well as industry reports on amounts processed by type of product.

EXHIBIT H

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND QUALITY SERVICE MEAT AND POULTRY INSPECTION PROGRAM		WEEK CODE (NO)	WEEK ENDING (Month, Day, & Year)	No. Days of Operation	FORM APPROVED OMB NO 40 42039
PROCESSING OPERATIONS AT OFFICIAL ESTABLISHMENTS RCS #37-MP-57		TO INSPECTOR IN CHARGE		REGION/STATE/CIRCUIT CODE	EST NO
MEAT AND MEAT FOOD PRODUCTS PROCESSED AND/OR CANNED <small>This report is required under 9 CFR 320.6</small>					
CURED	CODE NO	POUNDS	SAUSAGE (Cont.)	CODE NO	POUNDS
Beef Briskets	1012		Liver Sausage and Branschwieger	1350	
Beef-Other	1019		Other	1360	
Pork	1020		SLICED/PACKAGED PRODUCT		
Other Meats	1030		Bacon-Retail	1440	
SMOKED OR DRIED OR COOKED			Bacon-Bulk	1441	
Hams-Bone-In	1121		Ham	1430	
Hams-Bone-In, Water added	1122		Sausage, Loaves, Luncheon Meat, under 12 oz	1421	
Hams-Semi-Boneless	1123		Sausage, Loaves, Luncheon Meat, 12 oz or over	1422	
Hams-Semi-Boneless, Water added	1124		Other	1450	
Hams-Boneless	1125		FRESH/FROZEN PRODUCT		
Hams-Boneless, Water added	1126		Beef Cuts	1210	
Hams-Sectioned & Formed	1127		Pork Cuts	1215	
Hams-Sectioned & Formed, Water added	1128		Other Cuts	1220	
Hams-Dry Cured	1129		Beef Boning	1225	
Pork-Regular	1140		Pork Boning	1226	
Pork-Water added	1141		Other Boning	1227	
Bacon	1110		Mechanically Processed Beef Product	1251	
Beef, cooked	1150		Mechanically Processed Pork Product	1252	
Beef, Dried	1151		Mechanically Processed (Other) Product	1253	
Other Smoked, Dried or Cooked Meats	1160		Steaks, Chops, Roasts	1230	
SAUSAGE			Steaks, Chops, (Chopped/formed)	1231	
Fresh Beef	1310		Hamburger/Ground Beef	1235	
Fresh Pork	1311		Other-Fresh/Frozen	1240	
Fresh Other	1312		CONVENIENCE FOODS (Frozen and/or Unfrozen)		
Uncooked Cured Sausage	1320		Pizza	1610	
Dried	1321		Pies	1615	
Semi-Dried	1322		Dinners	1620	
Franks/Wieners, Regular, Retail	1330		Entrees	1625	
Franks/Wieners, Regular, Bulk	1331		Other	1630	
Franks/Wieners, with extenders, Retail	1332		FATS AND OILS		
Franks/Wieners, with extenders, Bulk	1333		Lard Rendered	1510	
Franks/Wieners, with variety meats, Retail	1334		Lard Retined	1520	
Franks/Wieners with variety meats, Bulk	1335		Edible Tallow	1540	
Franks/Wieners, with extenders and variety meats, Retail	1336		Compound Containing Animal Fat	1570	
Franks/Wieners, with extenders and variety meats, Bulk	1337		Oleomargarine Containing Animal Fat	1580	
Bologna-Regular	1340		MISCELLANEOUS MEAT PROD.		
Bologna-with extenders	1341		Cured Meat Loaves	1712	
Bologna-with variety meats	1342		Nonspecific Loaves	1713	
			Meat Patties	1715	
			Other formulated Prod	1718	
			Horse & Equine Products	6910	
			Animal Foods	8980	
CANNED PRODUCTS	CODE NO	POUNDS			
Luncheon Meat 50 oz. or over	2611				
under 50 oz.	2612				
Chili Con Carne 50 oz. or over	2641				
under 50 oz.	2642				
Meat Stew 50 oz. or over	2731				
under 50 oz.	2732				
Hash Products 50 oz. or over	2631				
under 50 oz.	2632				
Pasta Meat Product 50 oz. or over	2741				
under 50 oz.	2742				
Canned Hams under 3 lbs.	2621				
3-6 lbs.	2622				
over 6 lbs.	2623				
Pork Shoulder: Picnics and Loins	2840				
Viennas	2650				
Franks and Wieners	2660				
Misc. Sausage Products	2770				
Deviled Ham	2670				
Potted Meat Food Products and Spreads	2680				
Tamales	2690				
Sliced Dried Beef	2710				
Chopped Beef Hamburgers	2720				
Vinegar Pickled Products	2750				
By-Product, Other than Pickled	2760				
Corned Beef	2780				
Soups	2790				
ALL OTHER					
With 20% or more meat and/or Meat by products	2851				
Less than 20% meat and/or Meat by products	2852				
Horse and Equine Meat (all types)	6940				
Animal Foods	8990				
TOTAL GLASS CONTAINERS	CODE NO 9010	UNITS	CODE NO 9011	POUNDS	
TOTAL SEMI-RIGID CONTAINERS	CODE NO 9020		CODE NO 9021		
TOTAL FLEXIBLE RETORTABLE CONTAINERS	CODE NO 9030		CODE NO 9031		
NAME OF FIRM	BY	TITLE	APPROVED BY INSPECTOR		

that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.
2. Collected immediately after emptying rumen of loose contents.
3. Characteristically inedible by natural appearance or by the application of powdered charcoal.
4. Labeled "Inedible (species) Rumen Pillars" and include (1) packer's name, address, and establishment number without official inspection legend, (2) net weight (in pounds), (3) "keep frozen," or "keep refrigerated," as applicable, and (4) "For Export to South Korea."

22.55 LEBANON

Meat Products

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

22.56 LIBYA

Poultry Products

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

22.57 LUXEMBOURG

Meat Products

Issue MP Form 412-3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

22.58 MALAYSIA

(a) Meat Products

(1) Certification. MP Form 412-3 shall be accompanied by a veterinary certificate on USDA letterhead stating:

a. The country was free from foot-and-mouth disease and rinderpest for 12 months immediately before slaughter of animals from which products were derived.

b. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

c. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6 months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

d. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) Permit. An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

(b) Poultry Products

(1) Fresh/frozen. For all poultry, the MP Form 506 shall be signed by an MPI veterinarian and contain the following statement: "The (poultry) products were derived from (poultry) subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The (poultry) products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export. Foot and mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(2) **Cooked.** Only hermetically canned cooked poultry may be exported without the certification statement specified immediately above.

22.59 MALTA

Poultry Products

Issue MP Form 506 without additional statements for all shipments.

22.60 MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

22.61 MEXICO

Meat Products

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b).

22.62 MONACO

Monaco is considered to be part of French territory. Therefore, all sanitary and customs regulations for Monaco are the same as for France.

22.63 NETHERLANDS

(a) Meat Products

Issue MP Form 124 (processing block must be filled in--use address of plant boxing product as processing plant address) for fresh/frozen meat and MP Form 412-9 for processed meat food products.

(1) **Fresh product.** The following fresh and frozen products from animals slaughtered in USA are eligible for entry:

a. Beef cuts, with or without bone, weighing at least 6.6 pounds. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

b. Beef tails and beef or horsemeat tenderloins of any weight.

c. Pork bellies, ham, shoulders, and loins.

d. Fresh lamb, mutton, or horsemeat, individual cuts weighing not less than 6.6 pounds.

e. Byproducts--livers, kidneys, tongues, stomachs (without mucous membrane; no omasa), intestines, brains, hearts, spleens, cleaned gullets, thymus, and pancreas. *

(2) **Inspection marks.** Livers of all species must be branded with hot iron. Individual meat cuts and heads of all species and hearts and tongues of cattle and horses must be marked with legible ink or hot iron stamp. Marks of inspection are not required on kidneys, tails, and gullets of all species and on hearts and tongues of swine, sheep, goats, and calves (cattle less than 3 months old). *

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests for product which should but does not bear brands must be denied. Such shipments "at exporter's risk" are not permitted. *

(3) Inspection procedures.

a. Livers. Livers of all bovine animals (includes calves of any age), sheep and goats shall be inspected as follows: *

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2 inches and approximately 3/4 inches deep across the omasal impression of the liver visceral surface, cutting the smaller branches of the bile duct. *

3. Make a second transverse incision not longer than 2 inches and *

approximately 3/4 inches deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

b. Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

* c. Hearts. Hearts of all bovine
* animals (includes calves of any age)
* and swine must be incised lengthwise
* in such a fashion that both ventri-
* cles are opened and the interventri-
* cular septum is cut through.

(4) Trichinae certification. For product containing pork muscle tissue, the following statement must appear below the health certificate (Block IV) on MP Form 124 and MP Form 412-9: "The pork described above (check one) has been/_/--has not been/_/ frozen according to Dutch Government specifications."

The Dutch requirements for the refrigeration treatment of pork for trichinae are the same as those specified for West Germany. See the six items specified under section 22.38(c)(1) (iii). (The temperature requirement has changed from -15° C. to -25° C. (-13° F.)).

Heating the pork to an internal temperature of at least 80° C. (176° F.) is still an acceptable means of trichinae treatment.

(5) Rendered fats; antioxidants.

The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (318.7), but may be used for export only (318.8).

Certification. Besides MP Form 412-3, an MPI veterinarian shall com-

plete a certificate in the following form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at _____, certifies: that the edible rendered fats packed in (description of packing), gross weight _____, net weight _____, and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante-and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at _____, on _____.

(Signature)

(6) Meat animals. These animals, as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

(7) Casings. Issue MP Form 413.

- * **(8) Prohibited importation.** The
- * following importations are prohibited:
- * a. Ears and feet of any species.
- * b. Pork jowls and pork tender-
- * loins (because they weigh less than
- * 6.6 pounds).
- * c. Inedible products.

- * **(9) Product not for human food.**
- * Inedible products are not eligible
- * for importation. Cartons must be
- * marked with the following text:
- * "DESTINED FOR THE MANUFACTURING OF
- * ORGAN PREPARATIONS IN A SCIENTIFIC
- * WAY - NOT FOR HUMAN CONSUMPTION - FOR
- * EXPORT TO THE NETHERLANDS." Name
- * and establishment number of the
- * slaughter plant must also be shown
- * on cartons. The appropriate export
- * certificates described below in para-
- * graphs (i) or (ii) must be issued.
- * (i) Organs regarded as human food.
- * For glands or organs which are
- * regarded as human food product such
- * as livers, hearts, and thymus glands,
- * issue MP Form 412-3 (MP Form 414-3
- * for equine products) and MP Form
- * 145. Cartons must bear inspection
- * legend plus text described above.
- * (ii) Organs not used as human food.
- * For glands or organs which are not
- * used as human food such as pancreatic
- * glands issue MP Forms 415-3 and 145.
- * Cartons should not bear inspection
- * legend. See above for text required
- * on cartons.

(b) Poultry Products

(1) Plant approval. Plants desiring

- * to export fresh/frozen poultry to the
- * Netherlands must meet EEC require-
- * ments. Poultry products other than
- * fresh/frozen poultry may be exported
- * from any U.S. poultry plant under
- * Federal inspection. Fresh/frozen
- * poultry for ship stores may originate
- * from any USDA inspected plant.

- * **(2) Certification.** Each shipment
- * must be accompanied by an MP Form 506
- * bearing the following statement: "The
- * poultry products covered by this
- * certificate came from birds recognized
- * as being healthy prior to slaughter.

The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

With the exception of sterile canned poultry product (in jars or cans), all processed poultry product must be additionally certified on MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

22.64 NETHERLANDS ANTILLES

Issue MP Form 412-3 for meat and MP Form 506 for poultry.

22.65 NEW CALEDONIA

Meat Products

Issue MP Form 412-3 with the following statement typed on the reverse:

"I further certify that in accordance with official declaration by the Veterinary Services of the U.S. Department of Agriculture, the United States is free from rinderpest (bovine pest), contagious bovine pleuropneumonia, foot-and-mouth disease (aphthous fever), and hog cholera (pork pest)."

The export certificate and the statement must be signed by the same MPI veterinarian.

The animal disease situation in the United States is such that the required statement can be routinely made.

22.66 NEW ZEALAND

(a) Meat Products

(1) Beef. Issue MP Form 412-3 with the following statement typed thereon: "The United States is free from foot-and-mouth disease."

(2) Pork. Fresh or frozen pork and pork products are not eligible for export.

(3) Casings. They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.4 (Form No. 1) and 22.5 (Form No. 2).

A certificate including Form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall

Chart 22.4 - Exporter's certificate

Form No. 1								
<p>I, <u>(give name and status)</u> of the <u>(give name of premises)</u>, <u>(where casings are produced or prepared)</u> situated at or near <u>(give name of town)</u> in the country or district of <u>(country)</u>, in the country or State of <u>(State)</u> do hereby solemnly and sincerely declare that the sausage casings more particularly described below to be shipped by _____ of _____, to _____ of _____.</p>								
<p>a. Were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter;</p>								
<p>b. Were found to be healthy and in every way suitable for human consumption;</p>								
<p>c. Are sound, healthful, wholesome, and otherwise fit for human consumption;</p>								
<p>d. Have not been treated with chemical preservatives or other foreign substances injurious to health;</p>								
<p>e. Have been handled only in a sanitary manner; and</p>								
<p>f. Were not exposed to contagion prior to exportation.</p>								
<p><u>Description of Casings</u></p> <table border="1" style="margin: auto; border-collapse: collapse;"> <thead> <tr> <th style="padding: 2px;">Number and Description of Packages</th> <th style="padding: 2px;">Description of Casings</th> <th style="padding: 2px;">Brands and Marks</th> </tr> </thead> <tbody> <tr> <td style="height: 20px;"></td> <td></td> <td></td> </tr> </tbody> </table>			Number and Description of Packages	Description of Casings	Brands and Marks			
Number and Description of Packages	Description of Casings	Brands and Marks						
<p>And, I make this solemn declaration conscientiously believing the same to be true, and by virtue of the provision of <u>(state here under what statutory provisions the declaration is made)</u>.</p>								
<p>Signed _____"</p>								
<p>Declared at _____, this _____ day of _____ 19____,</p>								
<p>before me.</p>								
<p>Signed _____"</p>								

Chart 22.5 - Veterinarian's certificate

Form No. 2	
<p>Government veterinarian's certificate to accompany sausage casings to New Zealand;</p>	
<p>"I, _____, a duly qualified veterinarian, now employed by the Government of _____, hereby certify that I have no reason to doubt the correctness of the above declaration in any particular. Dated at _____ this _____ day of _____ 19____.</p>	
<p>Signed _____"</p>	
<p>(Veterinary Officer in Charge - Meat Inspection Program)</p>	

assure casings' origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.

(b) Poultry Products

Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment; (2) an MP Form 506 signed by an MPI veterinarian shall certify the following:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to the processing plant in the preceding 6 months, and all products were cooked to a temperature of 70 degrees centigrade for at least 15 minutes and immediately sealed in a covering such as cryovac bag or sealed in such a covering prior to cooking."

For shelf-stable canned poultry products, the following statement should be typed on the MP Form 506:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the U.S. Department of Agriculture and were cooked to an internal temperature of at least 110° C. for 20 minutes in sealed cans."

22.67 NIGERIA

Meat and poultry may be exported to Nigeria under special certification.

In addition to MP Form 412-3 or MP Form 506, Nigeria requires two "free sale" certificates, one signed by an MPI inspector and one by a plant official. The one to be signed by an

inspector may be typed on the certificate as follows:

"It is hereby certified that the sale of the product described herein would not constitute a contravention of the laws of this country."

The statement to be signed by a plant official should be typed on plant stationery as follows:

"It is hereby certified that the following goods were manufactured in this country in accordance with the law. Their sale in this country would not constitute a contravention of such law."



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

NOVEMBER 1981

CHANGE: 81-10/11
(Includes changes
for October and November)

MAINTENANCE INSTRUCTIONS

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(§303.1 continued)

(d) (1) The requirements of the Act and the regulations in this subchapter for inspection of the preparation of products do not apply to operations of types traditionally and usually conducted at retail stores and restaurants, when conducted at any retail store or restaurant or similar retail-type establishment in any State or organized Territory, for sale in normal retail quantities or service of such articles to consumers at such establishments, if such establishments would be subject to such inspection provisions only because the State or Territory is designated under paragraph 301(c) of the Act.

(2) For purposes of subparagraph (1) of this paragraph:

(i) Operations of types traditionally and usually conducted at retail stores and restaurants are the following:

(a) Cutting up, slicing, and trimming carcasses, halves, quarters, or wholesale cuts into retail cuts such as steaks, chops, and roasts, and freezing such cuts;

(b) Grinding and freezing products made from meat;

(c) Curing, cooking, smoking, rendering or refining of livestock fat, or other preparation of products, except slaughtering or the retort processing of canned products;

(d) Breaking bulk shipments of products;

(e) Wrapping or rewrapping products.

(ii) Any quantity or product purchased by a consumer from a particular retail supplier shall be deemed to be a normal retail quantity if the quantity so purchased does not in the aggregate exceed one-half carcass. The following amounts of product will be accepted as representing one-half carcass of the species identified:

	One-half carcass pounds
Cattle -----	300
Calves -----	37.5
Sheep -----	27.5
Swine -----	100
Goats -----	25

(iii) A retail store is any place of business where:

(a) The sales of product are made to consumers only;

(b) At least 75 percent, in terms of dollar value, of total sales of product represents sales to household consumers and the total dollar value of sales of product to consumers other than household consumers does not exceed the dollar limitation per calendar year set by the Administrator. This dollar limitation is a figure which will automatically be adjusted during the first quarter of each calendar year, upward or downward, whenever the Consumer Price Index, published by the Bureau of Labor Statistics, Department of Labor, indicates a change in the price of this same volume of product which exceeds

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(§303.1(c)(2)(iii) continued)

* \$500. Notice of the adjusted dollar limitation will be published in the
* Federal Register. 1/

(c) Only federally or State inspected and passed product is handled or used in the preparation of any product, except that product resulting from the custom slaughter or custom preparation of product may be handled or used in accordance with paragraph (a)(2) and (b) of this section but not for sale;

(d) No sale of product is made in excess of a normal retail quantity as defined in subdivision (ii) of this subparagraph;

(e) The preparation of products for sale to household consumers is limited to traditional and usual operations as defined in subdivision (i) of this subparagraph; and

(f) The preparation of products for sale to other than household consumers is limited to traditional and usual operations as defined in (a), (b), (d), and (e) of subdivision (i) of this subparagraph. (A retail store at which custom slaughtering or preparation of products is conducted is not thereby disqualified from exemption as a retail store under this paragraph (d)).

(iv) A restaurant is any establishment where product is prepared only for sale or service, in meals, or as entrees, directly to individual consumers at such establishment; only federally or State inspected and passed product or such product prepared at a retail store exempted under subdivision (iii) of this subparagraph is handled or used in the preparation of any product; no sale of product is made in excess of a normal retail quantity as defined in subdivision (ii) of this subparagraph; and the preparation of product is limited to traditional and usual operations as defined in subdivision (i) of this subparagraph. This definition includes a caterer which delivers or serves product in meals, or as entrees, only to individual consumers and otherwise meets the requirements of this paragraph.

(v) Similar retail-type establishment: Any establishment which is a combination retail store and restaurant; any delicatessen which meets the requirements for a retail store or restaurant as prescribed in subdivision (iii) or (iv) of this subparagraph; or other establishment as determined by the Administrator in specific cases.

(vi) Consumer: Any household consumer, hotel, restaurant, or similar institution as determined by the Administrator in specific cases.

(3) Whenever any complaint is received by the Administrator from any person alleging that any retail store claiming exemption under this paragraph (d), in any designated State or organized Territory that is identified under section 205 of the Act (as one that does not have or is not exercising adequate authority with respect to recordkeeping requirements) has been operated in violation of the conditions prescribed in this section for exemption, and the Administrator, upon investigation of the complaint, has reason to believe that any such violation has occurred, he shall so notify the operator of the retail store and afford him reasonable opportunity to present his views informally with respect to the matter. Thereafter, if the Administrator still has reason to believe that such a violation has occurred, and that a requirement

* 1/ The dollar limitation currently in effect may be obtained by contacting
* Dr. John Prucha, Director, Slaughter Inspection Standards and Procedures
* Division, Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250, (202) 447-3219.
*

(§303.1 continued)

that the operator keep records concerning the operations of the retail store would effectuate the purposes of the Act, the Administrator shall order the operator to maintain complete, accurate, and legible records of total monthly purchases and of total monthly sales of meat, meat byproducts, and meat food products, in terms of dollar values of the products involved. Such records shall separately show total sales to household consumers and total sales to other consumers and shall be maintained for the period prescribed in § 320.3 of this subchapter. If the operator maintains copies of bills of lading, receiving and shipping invoices, warehouse receipts, or similar documents which give the information required herein, additional records are not required by this subparagraph.

(e) The adulteration and misbranding provisions of the Act and the regulations in this subchapter, other than the requirement of the official inspection legend, apply to articles which are exempted from inspection or not required to be inspected under this section. This includes the requirement that any pork and any product containing pork be prepared only in compliance

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(§307.4(c) cont'd)

presently operating on an approved Tuesday through Saturday schedule shall continue on this schedule until such time as a change in ownership occurs, or they request and are granted a Monday through Friday work schedule; and further, except in the designation of State programs, the Department may depart from the Monday to Friday workweek in those cases where it would seriously handicap the Department in carrying out its function.

(d) (1) Each official establishment shall submit a work schedule to the area supervisor for approval. In consideration of whether the approval of an establishment work schedule shall be given, the area supervisor shall take into account the efficient and effective use of inspection personnel. The work schedule must specify daily clock hours of operation and lunch periods for all departments of the establishment requiring inspection.

(2) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved; Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge, if such request is received on the day preceding the day of change.

(3) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after completion of his daily tour under the provisions of § 307.6(b).

§ 307.5 Overtime and holiday inspection service.

* (a) The management of an official establishment, an importer, or an exporter shall pay the Food Safety and Inspection Service \$18.12 per hour per Program employee to reimburse the Program for the cost of the inspection service furnished on any holiday as specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday. *

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, November 11; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall become a holiday.

§ 307.6 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both, shall be billed, at the rate established in § 307.5(a), in increments of full quarter hours. For billing purposes, 8 or more minutes shall be considered a full quarter hour. Billing will be for each quarter hour service rendered by each Program employee.

(§307.6 cont'd.)

(b) Official establishments, importers, or exporters requesting and receiving the services of a Program employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.

§ 350.5 Application for service.

Any person who desires to receive service under the regulations in this part for meat or other product eligible therefor under such regulations may make application for service to the Administrator, upon an application form which will be furnished by the Administrator upon request.

§ 350.6 Denial or withdrawal of service.

(a) If any person has applied for service for meat or other product not eligible therefor under the regulations in this part, or has failed to make proper application for service or to pay fees and charges due for service furnished or to be furnished to him under the regulations in this part, or if the service cannot be furnished to any person applying therefor because of lack of available inspectors or other administrative reasons, the service may be denied to such person by the Administrator until the condition justifying such denial is corrected.

(b) Service under the regulations in this part may also be denied to any person by the Secretary for such period as he may deem proper, if it is determined, after opportunity for hearing before a proper official in the Department, that such person has been responsible for any willful misrepresentation to the Department concerning any meat or other product for which service has been requested under the regulations, in this part, or that such person has been responsible for the use without authority, or the imitation, of any marks or certificates of Federal meat inspection on or with respect to any meat or other product, or has otherwise been responsible for any fraudulent or deceptive practice with respect to such service, or that such person has interfered with or obstructed any inspector in the performance of his duties under the regulations in this part, or attempted to do so. When the Administrator determines that the public interest so requires, he may deny or withdraw service provided for in this Part, without a hearing, pending final determination of the matter. The applicant or recipient of service involved shall be notified of the Administrator's decision to deny or suspend service and the reasons therefor, in writing, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to deny or suspend the service shall be effective upon such oral or written notification, whichever is earlier, to the applicant or recipient of service. If such notification is oral, the Administrator shall confirm such decision and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the applicant or recipient of service, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)).

§ 350.7 Fees and charges.

(a) Fees and charges for service under the regulations in this part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant of a statement as to the amount due.

(§ 350.7 continued)

(c) The fees to be charged and collected for service under the regulations in this part shall be at the rate of \$14.64 per hour for base time, \$18.12 per hour for overtime including Saturdays, Sundays, and holidays, and \$27.28 per hour for laboratory service, to cover the costs of the service and shall be charged for the time required to render such service. Where appropriate, this time will include but will not be limited to the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative workweek.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

§ 350.8 Scope and applicability of rules of practice.

The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this part (9 CFR Part 350).

(23 F.R. 9982, Dec. 23, 1958, as amended at 32 F.R. 13115, Sept. 15, 1967; 35 F.R. 6856, Apr. 30, 1970)

PART 351-CERTIFICATION OF TECHNICAL ANIMAL FATS FOR EXPORT

AUTHORITY: The provisions of this Part 351 issued under secs. 203, 205, 60 Stat. 1087, 1090; 7 U.S.C. 1622, 1624.

SOURCE: The provisions of this Part 351 appear at 40 FR 58627, December 18, 1975.

DEFINITIONS

§ 351.1 Meaning of words.

Words used in this Part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 351.2 Terms defined.

When used in this Part, unless the context otherwise requires:

(a) "Department" means the United States Department of Agriculture.

(b) "Program" means the Meat and Poultry Inspection Program of the Food Safety and Quality Service of the Department.

(c) "Administrator" means the Administrator of the Food Safety and Quality Service of the Department, or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead.

(d) "Circuit supervisor" means an employee of the Program assigned to supervise and perform official work in a circuit. Such employee is assigned by and reports directly to the Administrator or person designated by him.

(e) "Inspector" means an employee of the Program or a cooperating State.

(§ 351.5(c) continued)

shipping technical animal fat from the plant or facility and storing and exporting such technical animal fat, and a written description of the shipping, receiving, and inventory records maintained for technical animal fat.

(d) The Administrator will determine, on the basis of all information available to him, whether the arrangements at the plant or storage facility are such as will assure that certifications of technical animal fat will be correct, and, if so, will grant the application for certification service. An applicant will be given an opportunity to present his views prior to refusal of the service.

§ 351.6 Official number.

The Administrator will assign a certified technical animal fat plant number to each plant granted service. Such number shall be preceded by the letter "C" and be used to identify all certified technical animal fat prepared or stored by the plant.

§ 351.7 Administration of certification service program.

(a) The regulations in this Part shall be administered by the circuit supervisor for the jurisdiction in which is located the certified plant or plants for which application for certification service is made, and such assistants as may be necessary will be assigned by the Administrator.

(b) The Administrator may enter into a cooperative agreement with any recognized State for the conduct by State employees of any surveys, examinations, and other activities involved in the administration of the regulations in this Part. However, certifications under these regulations may be issued only by Program employees, as provided in § 351.3.

FEES

§ 351.8 Charges for surveys of plants.

* Applicants for the certification service shall pay the Department for salary costs at \$14.64 per hour for base time, \$18.12 per hour for over- *
time, travel and per diem allowances at rates currently allowed by the Government travel regulations, and other expenses incidental to the initial survey of the rendering plants or storage facilities for which certification service is requested.

§ 351.9 Charges for examinations.

* (a) The fees to be charged and collected by the Administrator for *
examinations shall be \$14.64 per hour for base time and \$18.12 per hour for *
overtime including Saturdays, Sundays, and holidays, as provided for in *
§ 351.14, and \$27.28 per hour for any laboratory service required to deter-
mine the eligibility of any technical animal fat for certification under the regulations in this part. Such fees shall be charged for the time required to render such service, including, but not limited to, the time required for the travel of the inspector or inspectors in connection therewith.

(b) Charges may also be made to cover the actual cost of travel and per diem allowance at rates currently allowed by the General Services Administration, and other expenses incurred by the Department in connection with such examinations and laboratory service.

FACILITIES AND OPERATIONS

§ 351.10 Facilities.

(a) Facilities for the preparation, identification, and storage of the technical animal fat to be certified shall be furnished and maintained by the certified plant in accordance with this section.

(b) The operator of the certified plant shall provide at the plant, rooms, compartments, and equipment needed to maintain the identity of certified technical animal fats and materials used in their preparation, and separation of such articles from other products. Such rooms, compartments, and equipment shall be conspicuously marked with the phrase "Certified Technical Animal Fat" whenever they contain these fats.

§ 351.11 Identification and separation of technical animal fats for certification and materials for use therein; removal of wrappers, etc.; cleaning of equipment.

(a) All technical animal fat to be offered for certification under this Part and materials to be used in the preparation of such fat, and all certified technical animal fat, shall be identified and kept separate from other products from the time of receipt at a certified plant and throughout processing or handling at such plant. All wrappers and packaging shall be removed from the source materials to the fullest extent practicable before the materials are rendered at the plant.

(b) If a plant's operations are within the provisions of § 351.14(b)(3), all equipment shall be cleaned before it is used for receiving, preparation, or storage of certified technical animal fats or material to be used in preparation of such fats. Such cleaning shall be done in such manner as to prevent contamination of such certified fats or source material with materials that are unacceptable under § 351.3.

§ 351.12 Circuit supervisor to be informed when plant operates.

The operator of each certified plant shall inform the circuit supervisor, in advance, when the plant's work schedule will include preparing technical animal fats for certification and identify the approximate days and hours when operations will begin and end.

§ 351.13 Inspectors to have access to certified plants at all times.

For the purpose of administering the regulations in this Part, inspectors shall have access at all times by day or night to every part of a certified plant.

§ 351.14 Processes to be supervised; extent of examinations.

(a) All processes used in the preparation of certified technical animal fats at any certified plant shall be subject to supervision by an inspector. Certified plants shall not prepare any technical animal fat for certification under the regulations in this Part, except in accordance with such regulations.

(§ 354.75 continued)

Each product for which inspection service is requested shall be so arranged so as to permit adequate determination of its class, quantity, and condition as the circumstances may warrant.

§ 354.76 Time of inspection in an official plant.

The inspector who is to perform the inspection in an official plant shall be informed, in advance, by the applicant of the hours when such inspection is desired. Inspectors shall have access at all times to every part of any official plant to which they are assigned.

REPORTS

§ 354.90 Report of inspection work.

Reports of the work of inspection carried on within official plants shall be forwarded to the Administrator by the inspector in such manner as may be specified by the Administrator.

§ 354.91 Information to be furnished to inspectors.

When inspection service is performed within an official plant, the applicant for such inspection shall furnish to the inspector rendering such service such information as may be required for the purposes of §§354.90 to 354.92.

§ 354.92 Reports of violation.

Each inspector shall report, in the manner prescribed by the Administrator, all violations of and noncompliance with the Act and the regulations in this Part of which he has knowledge.

FEES AND CHARGES

§ 354.100 Payment of fees and charges.

(a) Fees and charges for any ⁷inspection shall be paid by the applicant for the service in accordance with the applicable provisions of §§354.100 to 354.110, both inclusive. If so required by the inspector, such fees and charges shall be paid in advance.

(b) Fees and charges for any inspection service shall, unless otherwise required pursuant to paragraph (c) of this section, be paid by check, draft, or money order payable to the Food Safety and Quality Service and remitted promptly to the Service.

(c) Fees and charges for any inspection pursuant to a cooperative agreement with any State or person shall be paid in accordance with the terms of such cooperative agreement.

§ 354.101 On a fee basis.

(a) Unless otherwise provided in this Part, the fees to be charged and collected for any service performed, in accordance with this Part, on a fee basis shall be based on the applicable rates specified in this section.

(§ 354.101 continued)

* (b) The charges for inspection service will be based on the time required
* to perform such services. The hourly rate shall be \$14.64 for base time and
* \$18.12 for overtime or holiday work. *

* (c) Charges for any laboratory analysis or laboratory examination of
* rabbits under this part related to the inspection service shall be \$27.28 per
hour. *

§ 354.105 Fees for additional copies of inspection certificates.

Additional copies, other than those provided for in §§ 354.141, 354.142, and 354.143, of any inspection certificates may be supplied to any interested party upon payment of a fee of \$2.00 for each set of five or fewer copies.

§ 354.106 Travel expenses and other charges.

Charges are to be made to cover the cost of travel and other expenses incurred by the Service in connection with rendering inspection service. Such charges shall include the costs of transportation, per diem, and any other expenses.

§ 354.107 Continuous inspection performed on a resident basis.

(a) Except as provided in paragraph (b) of this section, the charges for inspection of rabbits and products thereof shall be those provided for in § 354.101(b) when the inspection service is performed on a continuous year-round resident basis and the services of an inspector or inspectors are required 4 or more hours per day. When the services of an inspector are required on an intermittent basis, the charges shall be at the hourly rate provided for in § 354.101(b) plus the travel expense and other charges provided for in § 354.106.

(b) The applicant will be given credit when inspectors assigned to the applicant's official plant perform inspection for the Department of Defense on products accepted for delivery by the applicant to the Department of Defense. The amount of such credit will be based on a formula concurred in jointly by the Departments of Defense and Agriculture.

§ 354.109 Fees or charges for inspection service performed under cooperative agreement.

Fees or charges to be made to an applicant for any inspection service which differ from those listed in §§ 354.100 through 354.107 shall be provided for by a cooperative agreement.

§ 354.110 Disposition of fees for inspection made under cooperative agreement.

Fees for inspection under a cooperative agreement with any State or person shall be disposed of in accordance with the terms of such agreement. Such portion of the fees collected under a cooperative agreement as may be due the United States shall be remitted to the Service.

INSPECTION PROCEDURES; ANTE-MORTEM INSPECTIONS

§ 354.120 Manner of handling products in an official plant.

(§ 355.11 continued)

reimburse the Department for salary, travel cost, per diem allowance, and the like, expended incidental to any survey of the premises for which the inspection is requested, and in connection with any review of plans which may be made.

§ 355.12 Charge for service.

- * The fees to be charged and collected by the Administrator shall be \$14.64 *
 - * per hour for base time, \$18.12 per hour for overtime, including Saturdays, *
 - * Sundays, and holidays, and \$27.28 per hour for laboratory service to reimburse *
- the Service for the cost of the inspection service furnished.

SANITATION AND FACILITIES

§ 355.13 Sanitation.

Sanitary facilities and accommodations shall be furnished by every inspected plant. Of these the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. They shall be properly lighted and ventilated and of sanitary construction. They shall be separate from the rooms and compartments in which certified products are prepared, stored or handled.

(b) Modern hand-washing basins, including running hot and cold water, soap and towels shall be placed in or near toilet rooms.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet soil lines shall not be discharged into a grease catchbasin.

(d) Properly located facilities shall be provided for cleansing utensils and hands of all persons handling or preparing any products to be certified.

(e) Equipment and utensils used for preparing any products to be certified shall be of such material and construction as will make them susceptible of being readily and thoroughly cleaned.

(f) Trucks and receptacles used for inedible materials shall be of such construction as to permit ready and thorough cleansing, shall bear a conspicuous and distinctive mark, and shall be used exclusively for handling inedible material.

(g) Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any certified products, and all other parts of the inspected plant, shall be kept clean. There shall be no handling or storing of materials which creates an objectionable condition in rooms, compartments or places where certified products are prepared, stored or otherwise handled.

§ 355.14 Facilities.

Adequate facilities for the preparation and inspection of the products to be certified shall be furnished and maintained by the inspected plant. Of these the following are specifically required:

(§ 355.14 continued)

(a) A room or compartment adequately equipped for locking or sealing shall be provided for holding products prepared for certification or material used in their preparation which are identified as "U.S. retained," and such rooms and compartments shall be conspicuously marked with the phrase "U.S. retained" prominently displayed.

(b) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles including carcasses, parts of carcasses and other materials, shall be provided.

(c) Rooms or compartments adequate in size and properly equipped for holding samples of canned products prepared for certification under incubation, shall be maintained at the temperature specified in § 355.25(i).

(d) Furnished office room, including light, heat, janitor, and laundry service shall be provided rent free for the exclusive use of the inspector. These facilities shall be set apart for this purpose and provided with lockers suitable for the protection and storage of program supplies. Laundering of inspectors' outer work clothing shall be provided by the management of inspected plants.

§ 355.15 Inedible material operating and storage rooms; outer premises, docks, driveways, etc.; fly-breeding material; nuisances.

All operating and storage rooms and departments of inspected plants used for inedible material shall be maintained in clean condition, and shall be separate and apart from rooms and departments where certified products are prepared, handled, or stored. Docks and areas where cars and vehicles are loaded, and driveways, approaches and alleyways shall be properly paved and drained and the outer premises of every inspected plant shall be kept in clean and orderly condition. All catchbasins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. The accumulation on the premises of any material in which flies may breed, or the maintenance of any nuisance on the premises shall not be allowed.

§ 355.16 Control of flies, rats, mice, etc.

Flies, rats, mice, and other vermin shall be excluded from inspected plants and premises.

§ 355.17 Tagging equipment "U.S. rejected."

When necessary, inspectors shall attach a "U.S. rejected" tag to any equipment or utensil which is unclean or the use of which would be in conflict with the provisions of this part. No equipment or utensil so tagged shall again be used until made acceptable under this part and until removal of the tag. Such tag shall not be removed from the equipment or utensil by anyone other than an inspector.

§ 355.18 Drawings and specifications to be furnished.

Triplicate copies of complete drawings and specifications for remodeling

(§ 362.4 (a)(2) continued)

reject an application or request for service or deny or withdraw service under this paragraph without hearing, pending final determination of the matter, when he determines that the public interest so requires. The operator or applicant of such plant shall be notified of the Administrator's decision to reject the application or request for service or to deny or withdraw such service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to reject an application or request for service or to deny or withdraw the benefits of service under the Act shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the Administrator shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(b) For correctable cause.

(1) Basis for denial or withdrawal. An application or request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person whose establishment does not meet the requirements as to premises, facilities, and equipment, and the operation thereof, prescribed in the regulations to prevent the distribution of adulterated poultry or poultry products, or who has not received approval of labeling and containers to be used at the establishment as required by the regulations.

(2) Procedure. An application or request for service may be rejected, or benefits of the service may be otherwise denied to or withdrawn by the Secretary, as provided by this paragraph, after notice and opportunity for hearing before a proper official of the Department. The Administrator may reject an application or request for service or deny or withdraw service under this paragraph without hearing, pending final determination of the matter, when he determines that the public interest so requires. The operator or applicant of such plant shall be notified of the Administrator's decision to reject the application or request for service or to deny or withdraw such service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to reject an application or request for service or to deny or withdraw the benefits of service under the Act shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the Administrator shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(c) For miscellaneous reasons. An application or a request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person, without a hearing, by the official in charge of the appropriate regional office, with the concurrence of the Regional Director (1) for administrative reasons such as the nonavailability of personnel to perform the service; (2) for the failure to pay for service; (3) in case the application or request related to birds or products which are not eligible for service under Part 362; or (4) in case the person is a partnership, corporation,

(§ 362.4(c)(4) continued)

or other person from whom the benefits of the service are currently being withheld under paragraph (a) of this section. Notice of such denial or withdrawal, and the reasons therefor, shall promptly be given to the person involved. The operator or applicant of such plant shall be notified of such decision to reject an application or request for service or to deny or withdraw the benefits of the service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. Such decision shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the person making such decision shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(d) Scope and applicability of rules of practice. The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations, are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this Part (9 CFR 362).

§ 362.5 Fees and charges.

(a) Fees and charges for service under the regulations in this Part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant a statement as to the amount due.

(c) The fees to be charged and collected for service under the regulations in this part shall be at the rate of \$14.64 per hour for base time, \$18.12 per hour for overtime including Saturdays, Sundays, and holidays, and \$27.28 per hour for laboratory service to cover the costs of the service and shall be charged for the time required to render such service, including, but not limited to, the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative workweek.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

(§381.10(c) continued)

(1) Such producer slaughters not more than 250 turkeys, or not more than an equivalent number of birds of all species, during the calendar year for which this exemption is being determined (four birds of other species being deemed the equivalent of one turkey);

(2) Such poultry producer does not engage in buying or selling poultry products other than those produced from poultry raised on his own farm; and

(3) None of such poultry moves in "commerce" (as defined in § 381.1).

(d) (1) The requirements of the Act and the regulations for inspection of the processing of poultry and poultry products do not apply to operations of types traditionally and usually conducted at retail stores and restaurants, in any State or organized territory, when conducted at any retail store or restaurant or similar retail-type establishment for sale in normal retail quantities or service of such articles to consumers at such establishments if such establishments would be subject to such inspection provisions only because the State or territory is designated under paragraph 5(c) of the Act. (This exemption does not apply to establishments at which poultry products are processed for commerce.)

(2) For the purposes of subparagraph (1) of this paragraph:

(i) Operations of types traditionally and usually conducted at retail stores and restaurants include any processing of poultry products except canning of poultry products and except slaughtering of poultry unless such slaughtering is conducted at a retail store with respect to live poultry purchased by the consumer at the retail store and processed by the retail store operator in accordance with the consumer's instructions.

(ii) A normal retail quantity is any quantity of a poultry product purchased by a household consumer from a retail supplier that in the aggregate does not exceed 75 pounds. A normal retail quantity sold by a retail supplier to other than a household consumer is any quantity that in the aggregate does not exceed 150 pounds.

(iii) A retail store is any place of business where:

(a) The sales of poultry products are made to consumers only;

(b) At least 75 percent, in terms of dollar value, of total sales of product represents sales to household consumers and the total dollar value of sales of product to consumers other than household consumers does not exceed the dollar limitation per calendar year set by the Administration. This dollar limitation is a figure which will automatically be adjusted during the first quarter of each calendar year, upward or downward, whenever the Consumer Price Index, published by the Bureau of Labor Statistics, Department of Labor, indicates a change in the price of this same volume of product which exceeds \$500. Notice of the adjusted dollar limitation will be published in the Federal Register. 1/

(c) Only federally or State inspected and passed, or exempted (or, as provided in § 381.223, State or local agency inspected and passed or exempted) poultry products are handled or used in the preparation of any poultry products;

1/ The dollar limitation currently in effect may be obtained by contacting Dr. John Prucha, Director, Slaughter Inspection Standards and Procedures Division, Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250 (202) 447-3219.

(§381.10(d)(2)(iv) continued)

(d) No sale of poultry products is made in excess of a normal retail quantity as defined in subdivision (ii) of this subparagraph; and

(e) The processing of poultry products for sale is limited to traditional and usual operations as defined in subdivision (i) of this subparagraph.

(iv) A restaurant is any establishment where poultry products are processed only for sale or service, in meals, or as entrees, directly to individual consumers at such establishment; only federally inspected and passed, or exempted (or, as provided in § 381.223, State or local agency inspected and passed or exempted) poultry products are handled or used in the preparation of any poultry products; no sale of poultry products is made in excess of a normal retail quantity as defined in subdivision (ii) of this subparagraph; and the processing of poultry products is limited to traditional and usual operations as defined in subdivision (i) of this subparagraph.

(v) A similar retail-type establishment is any establishment which is a combination retail store and restaurant; any delicatessen which meets the requirements for a retail store or restaurant as prescribed in subdivision (iii) or (iv) of this subparagraph; or other establishment as determined by the Administrator in specific cases.

(vi) A consumer is any household consumer, hotel, or restaurant, or similar institution as determined by the Administrator in specific cases.

(3) Whenever any complaint is received by the Administrator from any person alleging that any retail establishment or restaurant claiming exemption under this paragraph (d) in any designated State or organized territory listed in § 381.221 that is also identified in § 381.224 as a jurisdiction that does not have or is not exercising adequate authority with respect to recordkeeping requirements, has been operated in violation of the conditions prescribed in this paragraph (d) for such exemption, and the Administrator, upon investigation of the complaint, has reason to believe that any such violation has occurred, he shall so notify the operator of the retail establishment or restaurant and afford him reasonable opportunity to present his views informally with respect to the matter. Thereafter, if the Administrator determines that such a violation has occurred, and that a requirement that the operator keep records concerning the operations of the retail establishment or restaurant would effectuate the purposes of the Act, the Administrator shall order the operator to maintain complete, accurate, and legible records of his total monthly purchases and of his total monthly sales of poultry and poultry products. Such records shall separately show total sales to household consumers and total sales to other consumers, and shall be maintained for the period prescribed in § 381.177. If the operator maintains copies of bills of lading, receiving and shipping invoices, warehouse receipts, or similar documents which give the information required herein, additional records are not required by this subparagraph.

(4) The adulteration and misbranding provisions of the Act and the regulations other than the requirement of the official inspection legend, apply to articles which are exempted from inspection under this paragraph (d).

§ 381.11 Exemptions based on religious dietary laws.

(a) Any person who slaughters, processes, or otherwise handles poultry or poultry products which have been or are to be processed as required by

(§381.11 (a) continued)

recognized religious dietary laws may apply for exemption from specific provisions of the Act or regulations which are in conflict with such religious dietary laws. Any person desiring such an exemption shall apply in writing to the Meat and Poultry Inspection Program, Food Safety and Quality Service, Department of Agriculture, Washington, D.C. 20250, setting forth the specific provisions of the Act and the regulations from which exemption is sought and setting forth the provisions of the religious dietary laws in support of the requested exemption. In addition, the applicant for such an exemption

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(§ 381.37 continued)

than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal needs, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(c) Official establishments, importers, and exporters shall be provided inspection service, without charge, up to 8 consecutive hours per shift during the basic workweek subject to the provisions of § 381.38: Provided, That any additional shifts meet requirements as determined by the Administrator or his designee. The basic workweek shall consist of five consecutive 8-hour days Monday through Friday, excluding the lunch period; except those plants presently operating on an approved Tuesday through Saturday schedule shall continue on this schedule until such time as a change in ownership occurs, or they request and are granted a Monday through Friday work schedule; and further, except in the designation of State programs, the Department may depart from the Monday to Friday workweek in those cases where it would seriously handicap the Department in carrying out its function.

(d) (1) Each official establishment shall submit a work schedule to the area supervisor for approval. In consideration of whether the approval of an establishment work schedule shall be given, the area supervisor shall take in account the efficient and effective use of inspection personnel. The work schedule must specify the workweek, daily clock hours of operation, and lunch periods for all departments of the establishment requiring inspection.

(2) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving changes in the workweek or an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved: Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge if such request is received on the day preceding the day of change.

(3) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after the completion of his daily tour of duty under the provisions of § 381.39(b).

§ 381.38 Overtime and holiday inspection service.

* (a) The management of an official establishment, an importer, or an exporter shall pay the Food Safety and Inspection Service \$18.12 per hour per Program employee to reimburse the Program for the cost of the inspection service furnished on any holiday specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday. *

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, November 11, Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall be the holiday.

§ 381.39 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both, shall be billed at the rate established in § 381.38(a), in increments of quarter hours. For billing purposes, 8 or more minutes shall be considered a full quarter hour. Billing will be for each quarter hour service rendered by each Inspection Service employee.

(b) Official establishments, importers, or exporters requesting and receiving the services of an Inspection Service employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.

§ 381.40 (Reserved)

§ 381.41 (Reserved)

§ 381.42 (Reserved)

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